



AMAN KUMAR

BAR OPERATION MANAGER

PERSONAL DETAILS

- **Phone No :** (OMAN) +968 79048691
- **Email :** aman.singh@bartender.net
- **Birthday:** 5th February 1989
- **Nationality:** Indian
- **LinkedIn profile:** <https://www.linkedin.com/in/r.amansingh>
- **Languages Spoken:** English, Hindi – (Intermediate)
Arabic (Beginner)
- **Driving License:** Private Car (India)
- **Address:** Sohar, Al Batinah, PO Box – 662, **Sultanate of Oman**

WORKING EXPERIENCE

August 2016 – UNTILL NOW Bar Manager

Radisson Blu – Oman



Responsibilities

- *Running the best bar in the town called Aqua*
- *Aqua - **121 Covers***
- *Amaranthai - Speciality **Thai Restaurant***
- *Pool Bar*
- *Mini Bar*
- *Al Khaimah Shisha Lounge*
- *Day to day operations and administrations tasks. Working in close collaboration with other departments in driving F&D revenue, social media exposure and guest satisfaction.*
- *Making sure the team always delivered the YES I CAN attitude and service to our guest through our company belief - Every Moment Matters by doing weekly and monthly internal trainings.*
- *Monthly event and promotions in food and beverage.*
- *Food and Beverage menu planning and reconciliations.*
- *Guest data and feedback for the future business.*

NOVEMBER 2016 – August 2017 F&B Supervisor Acting Assist Restaurant Manager

Radisson Blu Sohar -Oman



Responsibilities

- *Running the day to day operations of F&D Department - Overlooking:*
- *Al Zafaran All Day Dining - **250 Covers***
- *Amaranthai - Speciality **Thai Restaurant***
- *Room Service*
- *Mini Bar*
- *Al Zafaran Lobby Lounge*
- *Buffet Layout and planning for the weekend as well as Brunch Operation.*

ABOUT ME

After higher school, I decided to join the hotel industry as a waiter, that was the last job my father would like me to do as he wanted me to work rather in the government sector in India.

8 years plus later I am still in this hospitality sector and proud to say I am a hotelier.

My specialties are managing large volume restaurants, fine dining restaurants, room service, banquets and bars operations.

I am very lucky to part of brands like Hiltons, Radisson, ITC to live and understand all these international chains culture (**WE ARE HILTON WE ARE HOSPITALITY, EVERY MOMENT MATTERS, MAKE IT RIGHT, YES I CAN, etc.....**) which was very helpful in building me a Manager.

I have a passion for this industry and I am proud to say I am an hotelier.

Lading by examples, driving the business, Taking risk, collaborating with other colleagues, Problem solving, Growing, Developing & Retaining talents, and A YES I CAN attitude are my key strength. e



My Achievement

- Was Personal Butler in charge for Qatar football president H.E Ahmed Al Thani.
- Lead The service of Sheik of RAK and Oman Culture Minister.
- Was acting as the number 2 in Line.
- Blue Energy Chairperson for our hotel since January 2014.
- Involved in Budgeting, Forecasting, FF&E & CAPEX
- Festivity and theme party planner and In charge.
- Nominated for Young F&B Leader award in 2019 from management in Hotel and Catering News Middle East Magazine.

Hilton Al Hamra Golf and Beach Resort RAK, Bar Superv



NOVEMBER 2013 – AUGUST 2016

Responsibilities

- Supervising the Day to Day Operations with The Help of Outlet Manager.
- Implementing The Standards According to The Standard Operating Procedure Lay Down By The Organizations.
- Supervising the Inventory for Wine Cellar, Bar & Humidor.
- Supervising the Inventory for Kitchen Stewarding.
- Supervising the Daily Maintenance of Outlet with The Co-Ordination of Engineering.
- Meeting The Budget for The Day and Month
- Making the Duty Roaster.
- Taking Training Class for Waiters and Bartenders
- Informing guest about daily specials or promotions.
- Dealing with The Resident or Non-Resident Guest for Their Requirements, Taking and Fixing Up Groups Reservations, Fixing Menus for Them
- Handling Social networking.
- Handling the biggest beach brunch of the town.
- Was Responsible for VIP cocktails as well as Destination wedding cocktail Parties.

Hilton Al Hamra Golf and Beach Resort RAK, U.A.E Food & Beverage Supervisor



Responsibilities

- I was managing the Mai Tai Lounge Which Known for its own cocktails and food..
- Most of the CEOs and MDs of RAK Free Zone companies were our regular

Radisson Noida India F&B Captain December-2010 to



October-2013

Responsibilities

- Preparing the duty roster and meeting the daily/ monthly budgets.
- Dealing with the resident & non-resident guest managing group reservations and Finalizing the menu.
- Managing the duties within restaurant area in accordance with health, hygiene and Safety regulations.
- Ensuring profitability of operations and supervising all aspects of restaurant including Menu- planning.
- Production to ensure compliance with quality & hygiene standards.
- Receive guest payments and process transactions

My Achievement

- Participated in **Bacardi Cocktail Program**
- Awarded 3 Time **Bravo Certificate** in **Radisson Noida**
- **Selected 4 Time Best Up sellers** Of The Month
- Selected More than 6 times for **Star Bond**.
- **Highest Achiever** outlet representative.
- Certified **PDR/PDP Trainer**
- **OEX Champion**.
- Completed **HACCP** training from **UAE** government.



EDUCATION

- Pursuing **Business and Strategic Management** From **EMAS Russia**.
- 3 years Degree in **Hotel Management** from **I.H.M. Meerut (2006-09)**
- Intermediate from **B.S.I.C PATNA**
- High School from **B.S.E.B PATNA**



PRO SKILLS

- Team Leadership
- Staff Development
- Highly Motivated
- Goal Oriented
- Dedicated & Committed
- Employee Motivation & Proactive
- Restaurant ,Bars, Banqueting ,Theme planner Operations specialist
- Deadlines, Creative, Success
- Computer Skills-Word, Excel, Power point, Micros, Opera, Symphony, FMC, Birch street,



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